

## Welcome to SIA@Home

### Singapore – Tokyo First Class Kyo-Kaiseki Winter Menu by Yoshihiro Murata

A respected authority who has helped shape Japan's culinary culture, Yoshihiro Murata draws on European influences without compromising on the authenticity of traditional Japanese cuisine. He brings to you his recommendation for a most exquisite dining experience in the comfort of your home.

<b>SIA Signature Satay</b>	Chicken Satay, Onion, cucumber and satay sauce
<b>Caviar</b>	Chilled Oscietra caviar Blinis, crème fraiche and chives
<b>Sakizuke</b>	Vegetables in Beancurd Paste Scallop Tossed with Grated Radish and Chilli Topped with Sea Urchin Seafood and Vegetables in Mustard Miso Dressing Dried Orange Zest
<b>Mukouzuke</b>	Torched Yellowtail Fillet with Grated Radish and Bonito Soya Sauce
<b>Oshinogi</b>	Sea Eel Sushi Vegetables and Fish Paste Terrine Salmon and Herring Roll with Radish Udon Noodles with Garnishes
<b>Futamono</b>	Braised Beef on Potato and Lily Bud Puree, Onion Sauce, Mustard, Chives, Perilla Blossoms
<b>Yakimono</b>	Baked Chilean Seabass with Leek Crust Assorted Vegetables with Crabmeat Sauce
<b>Gohan</b>	Steamed Rice with Salmon Flakes and Salmon Roe
<b>Konomono</b>	Assorted Pickles
<b>Tome Wan</b>	Clear Soup with Oyster and Fish Cake
<b>Mizugashi</b>	Green Tea Cake Roll with Azuki Bean and Cream Served with seasonal fruits

## Sake

### ***Takara Sho Chiku Bai Junmai Daiginjo Sake, Japan***

Made using only the best Yamadanishiki sake rice - the “king of sake rice”, carefully milled to 45% of its original size, the result is a wealth of fruity aromas with hints of banana and unrivalled depth that spreads slowly and pleasantly through the mouth, making each sip as enjoyable as the next.

## **Wine Selection for Wine and Dine, Wine, Dine and Tableware, All-Inclusive Experience Packages:**

*\*The Champagne and Dine package comes with a bottle of our First Class champagne and does not include the wines listed below.*

### ***2017 Domaine Laroche Chablis 1er Cru "Montée de Tonnerre", Burgundy, France***

Headquartered in L'Obédiencerie, a former monastery in the village of Chablis in which monks had made wines from the 9th century, Domaine Laroche is directly linked to the history of the region. Winemaker Grégory Viennois works in tune with nature, encouraging low yields and natural ecology to produce fruit that is true to individual vineyard origins. “Montée de Tonnerre” is a south-west oriented vineyard and is merely separated from the Grand Cru “Les Blanchots” by a narrow ravine. The wine is a subtle mix of finesse and intensity, and its beauty is revealed by a long ageing in French oak foudre. The nose and palate reveals notes of star anise and spice, with a subtle, salty finish.

### ***2014 Albert Bichot, Morey-Saint-Denis 1er Cru "Les Sorbets", Burgundy, France***

Morey-Saint-Denis may not be as famous as its neighbours, but Burgundy insiders know that this commune is filled with hidden gems. Five Grand Crus and twenty Premier Crus are found in this small appellation. “Les Sorbets” is a tiny Premier Cru vineyard of less than three hectares, making excellent wines filled with lively mixed berries, savoury spices and roasted herbs. Albert Bichot, founded in 1831, is one of the most consistent négociant, owning 100 hectares of top Burgundy vineyards. Bichot tends to make flavourful, fruity, modern red Burgundies and this wine doesn't disappoint. Find vibrant cherries, supple tannins with one-third new oak.